

A La Carte Appetizers

Miniature Jumbo Lump Crabcakes \$3.00 each

Jumbo Gulf Shrimp wrapped in Prosciutto \$3.00 each

Large Steamed Shrimp Sauteed with Garlic & Extra Virgin Olive Oil \$16.00/lb.

Large Scallops Wrapped with Applewood Bacon \$3.00 each

Large Mushroom Caps Stuffed with Jumbo Lump Crabmeat \$3.00 each

Fresh Calamari Lightly dusted with flour, then fried
1/2 Pan \$50.00 / Full Pan \$100.00

Mussels Sauteed with a Spicy Marinara or White Wine, Lemon & Garlic Sauce
1/2 Pan \$50.00 / Full Pan \$100.00

Middleneck Clams Sauteed with White Wine, Garlic & Extra Virgin Olive Oil
1/2 Pan \$50.00 / Full Pan \$100.00

Mixed Grilled Italian Vegetable Antipasta & Sharp Provolone
18" tray \$95.00 – serves 30

16" tray \$85.00 – serves 20

12" tray \$45.00 -serves 10

Cured Italian Meat & Imported Cheese Antipasta
18" tray \$125.00 – serves 30

16" tray \$100.00 – serves 20

12" tray \$75.00 – serves 10

Bruschetta

\$1.50 each



A La Carte Appetizers

Mozzarella Caprese

18" tray \$95.00 – serves 30

16" tray \$85.00 – serves 20

12" tray \$45.00 – serves 10

Domestic Cheese with Pepperoni & Red Grapes

18" tray \$95.00 – serves 60

16" tray \$85.00 – serves 40

12" tray \$45.00 – serves 20

Imported Cheese with Baby Soppresata, Dry Capicola, Mortadella & Prosciutto di Parma

18" tray \$150.00 – serves 60

16" tray \$120.00 – serves 40

12" tray \$90.00 – serves 20

Fresh Garden Vegetables & Dip

18" tray \$95.00 – serves 60

16" tray \$85.00 – serves 40

12" tray \$45.00 – serves 20

Fresh Sliced Fruit Tray with Yogurt dipping sauce

18" tray \$95.00 – serves 40-50

16" tray \$85.00 – serves 20-30

12" tray \$45.00 – serves 10

Roasted Red Peppers in Fresh Garlic & Extra Virgin Olive Oil \$12.00/lb.

Roasted Italian Long Hots in Fresh Garlic & Extra Virgin Olive Oil \$12.00/lb.

A La Carte Appetizers

Broccoli Rabe (served warm or chilled)	\$15.00/lb.
25 pieces Cantaloupe & Honey Dew Wrapped with Imported Parma Prosciutto	\$75.00
Fresh Buffalo Mozzarella, Grape Tomato, Kalamata Olive & Basil Skewer drizzled with Pesto & Extra Virgin Olive Oil	\$3.00 each
Grilled Filet Mignon, Grape tomato, Roasted Red Pepper & Baby Portobello Skewer marinated with Rosemary & Extra Virgin Olive Oil	\$5.00 each
Assorted Finger Sandwiches on an Assortment of Mini Rolls, including Beef & Horseradish, Turkey & Dijon, Tuna & Cucumber, Egg Salad & Chicken Salad	\$100 per 50 pieces
Assorted Mini Hoagies on Italian Bread Italian, Turkey, Ham, Beef, all topped with Lettuce, Tomato, Onions, Olive Oil with Mayo, Peppers & Pickles on the side.	\$125 per 50 pcs
Chicken Fingers with BBQ & Dijon Dipping Sauce	\$100 per 100 pcs
Fried Buffalo Mozzarella with Marinara Dipping Sauce	\$100 per 50 pcs
Fried Mozzarella Cheese Sticks with Marinara Dipping sauce	\$100 per 100 pcs
Beef Franks in Puff Pastry with Spicy Mustard	\$75 per 100 pcs
Asparagus & Cheese Filo Wrap	\$100 per 50 pcs
Wing Zings	\$125 per 100 pcs
Sweet n' Spicy Wings	\$150 per 100 pcs



A La Carte Salads

Romaine & Mixed Green Tossed Salad	\$2.50 Per Person
Classic Romaine Caesar	\$4.00 Per Person
Chicken Caesar	\$5.00 Per Person
Zesty Tri-Color Bow-Tie Pasta	\$6.99/LB
Fresh String Bean with Fresh Mint	\$7.99/LB
Tortellini Salad with Fresh Carrots & Marinated Artichokes	\$9.95/LB
Fresh Spinach Salad with Crumbled Gorgonzola, Candied Walnuts & Strawberries	\$4.00 Per Person
Candied Pecan & Mixed Field Green Salad	\$4.00 Per Person



A La Carte Pasta

All of the trays below are priced for Full Trays, which feed approximately 40-50 people. Half Trays are also available and priced accordingly.

Penne Alla Pescatore Gulf Shrimp, Large Scallops & Jumbo Lump Crab in a Lobster Blush Sauce \$175.00

Penne Alla Michael Jumbo Gulf Shrimp tossed in a Creamy Lobster Blush Sauce \$120.00

Penne or Linguini Shrimp or Scallop Scampi In a Garlic, Lemon & White Wine Scampi Sauce \$120.00

Penne or Linguini Fra Diavolo Gulf Shrimp, Large Scallops, Jumbo Lump Crabmeat & Mussels tossed in a Spicy Lobster Blush Sauce with Italian Long Hot Peppers \$175.00

Penne or Linguini Frutti di Mare Large Scallops, Gulf Shrimp, Jumbo Lump Crabmeat & Chopped Baby Clams in a White Wine & Garlic Sauce \$175.00

Penne Alla Vodka Blush Vodka Sauce with Cured Parma Prosciutto & Parmigiano Reggiano \$75.00

Penne Con Broccoli Rabe Sauteed Broccoli with Fresh Garlic, Extra Virgin Olive Oil & a touch of Cream \$120.00

Penne Alla Crab All Jumbo Lump Crabmeat in a Creamy Crab Alfredo \$150.00

Penne Toscana a Medley of Fresh Italian Vegetables tossed in a Creamy Parmigiano Sauce \$95.00

Cheese Gnocchi with our Special Pomodoro Sauce \$85.00

Gnocchi All' Aspargi Asparagus Stuffed Gnocchi topped with a Creamy Alfredo Sauce & Asparagus Tips \$120.00

Ricotta Large Cheese Ravioli 65 pieces \$120.00

Wild Mushroom Ravioli 65 pieces in a silky Marsala Wine Sauce with Fresh Cremini Mushrooms \$150.00

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All of the trays below are priced for Full Trays, which feed approximately 40-50 people. Half Trays are also available and priced accordingly.

Chicken & Broccoli Rabe Ravioli 65 pieces In a Creamy Pesto Sauce	\$150.00
Crab or Lobster Ravioli 65 pieces Topped with Jumbo Lump Crabmeat in a Creamy Crab Alfredo	\$175.00
Quattro-Formaggi Lasagna Layered with Italian Sausage, Ricotta & Mozzarella Cheeses with Fresh Pomodoro Sauce (serves 24)	\$100.00
Tortellini alla Michellino Prosciutto, Peas & Mushrooms in a Creamy Alfredo Sauce	\$95.00
Tortellini Alfredo with Parmigiano Reggiano Cheese	\$85.00
Prosciutto & Fontina Sachetti Pasta Purses stuffed with Prosciutto & Fontina Cheese in a Creamy Alfredo Sauce with Peas, Sliced Mushrooms & Pieces of Parma Prosciutto	\$95.00
Spinach & Cheese Stuffed Rigatoni	\$95.00
Eggplant Parmigiana (serves 24)	\$100.00
Stuffed Shells 50 Shells with Pomodoro Sauce	\$95.00
Cheese Manicotti 50 Manicotti with Pomodoro Sauce	\$95.00
Baked Ziti with Ricotta, Mozzarella & Fresh Basil	\$95.00
Rigatoni, Penne, or Spaghetti	\$75.00
Linguini with Clams	\$100.00
Gnocchi Gorgonzola with Portobello Mushrooms	\$125.00
Garlic Fettucine with Sausage & Broccoli Rabe	\$125.00

A La Carte Entrées

All of the trays below are priced for Full Trays, which feed approximately 40-50 people. Half trays are also available and priced accordingly.

Meatballs (3 oz Meatballs – Approx. 60) in Red Sauce	\$100.00
Sausage, Peppers & Onions	\$100.00
Top of Round Hot Roast Beef sliced thin in Au Jus	\$125.00
Whole Carved Prime Rib Certified Angus Beef (15lb. Average)	\$275.00
Beef Tenderloin with a Port & Cabernet Wine Sauce	\$275.00
Roasted Porchetta sliced thin with Fresh Garlic & Rosemary	\$125.00
Roasted Pork Tenderloin & Portobello Mushrooms with a Balsamic Fig Sauce	\$150.00
Gourmet Roasted Turkey Breast with Turkey Gravy	\$125.00
Chicken Cutlet Parmigiana	\$125.00
Chicken Piccante with Fresh Shitake Mushrooms	\$125.00
Chicken Francese with Asparagus Tips & Mushrooms	\$135.00
Chicken Marsala with Fresh Shitake Mushrooms	\$125.00
Chicken Champagne with a silky Asparagus Tip & Shitake Mushroom Champagne Sauce	\$135.00
Roasted Italian Style Chicken Breast, Leg & Thigh (50 pieces)	\$100.00
Carved Virginia Baked Ham with a delicate Honey Glaze Sauce & Tropical Pineapples	\$100.00
Veal Parmigiana 50 pieces	\$175.00
Veal Piccante 50 pieces with Shitake Mushrooms	\$175.00

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All of the trays below are priced for Full Trays, which feed approximately 40-50 people. Half trays are also available and priced accordingly.

Veal Francese 50 pieces with Asparagus Tips & Mushrooms	\$175.00
Veal Marsala 50 pieces with Shitake Mushrooms	\$175.00
Veal Saltimbocca 50 pieces with Sweet Vermouth, Parma Prosciutto, Mozzarella di Buffalo, Fresh Mushrooms & a touch of Cream	\$225.00
Veal “Spizzate” Scallopine – Sliced Thin or Cubed	\$175.00
Grilled Baby Lamb Chops Marinated with Extra Virgin Olive Oil & Rosemary and drizzled with a Balsamic Fig Sauce	\$8.00 per chop
Chilean Sea Bass & Jumbo Gulf Shrimp with a Creamy Artichoke & Shrimp Scampi Sauce	market price
Jumbo Lump Crabcakes with a delicate Roasted Red Pepper Sauce	\$15.00 each
Grilled Tilapia 50 pieces with White Wine, Lemon, Butter & Caper Sauce	\$100.00
Grilled Atlantic Salmon 50 pieces – 4 oz over Sauteed Spinach & topped with Baby Portobello Mushrooms & drizzled in a Lobster Blush Sauce or in a Creamy Limoncello Sauce	\$175.00
Stuffed Flounder with Crab 50 pieces – 4 oz	\$200.00



A La Carte Sides

All of the trays below are priced for Full Trays, which feed approximately 40-50 people. Half trays are also available and priced accordingly.

Broccoli Rabe	\$130.00
String Beans in Garlic & Oil	\$85.00
String Bean & Potato Mix	\$100.00
Fresh Italian Vegetable Medley	\$100.00
Broccoli & Cauliflower	\$85.00
Roasted Potatoes	\$85.00
Roasted Sweet Potatoes	\$85.00
Garlic Mashed Potato	\$85.00
Sweet Mashed Potato	\$85.00
Lobster Mashed Potato	\$125.00
Creamy Chicken & Asparagus Risotto	\$100.00
Creamy Lobster Risotto in a Lobster Blush Sauce	\$125.00
Wild Mushroom & Sausage Risotto	\$125.00



A La Carte Desserts

60 piece Assorted Miniature Pastry Tray (mini cheesecakes, éclair, crème puff & cannoli)	\$120.00
10" Strawberry Shortcake (serves 15-20)	\$45.00
10" Death by Chocolate (serves 15-20)	\$45.00
Italian Rum Cake (serves 15 - 20)	\$45.00
1/4 Sheet Tiramisu (serves 10-15)	\$55.00
10" New York Ricotta Cheesecake	\$45.00
10" New York Ricotta Cheesecake with Blueberry, Strawberry or Cherry	\$60.00
Customized Full & Half Sheet Cakes for Any Occasion, please call 48 hours prior	





